

寶雅座
AUX BEAUX ARTS
BELAS ARTES

Lunch Set Menu

午餐套餐

Appetizers & Soup

頭盤及湯

Foie Gras de Canard Entier des Landes

Duck Foie Gras Terrine, Marinated with Gewürztraminer, Fruit Chutney, Brioche

朗德鴨肝

鴨肝凍批、瓊瑤漿、水果醬軟麵包

Ardeche Chestnut Châtaigne

Chestnut Soup Velouté, Cappuccino Yellow Wine, Crispy Pork Belly

阿德榭栗子

栗子濃湯、黃酒泡沫、香脆五花肉

French Scallops Normandy

Scallop Carpaccio, Marinated with Mandarin Dressing, Frisée Salad, Tonka Beans

法國諾曼第帶子

生帶子薄片、橘子醬、菊苣沙律、零陵香豆

Main Courses

主菜

Oyster Cadoret

Oyster Gratinated, Champagne Sabayon, Leek Fondue, Lemon Emulsion

卡多雷生蠔

焗生蠔、香檳沙巴翁、大蒜醬、檸檬

King Salmon

Salmon Pithivier, Morels, Baby Spinach and Nutmeg Sauce

皇帝三文魚

三文魚酥皮批、羊肚菌、菠菜苗、肉豆蔻汁

Yellow Chicken and Black Truffle

Poultry Stuffed with Black Truffle and Root Vegetables, Périgueux Sauce

黑松露釀雞

黃油雞、釀黑松露蔬菜、佩里格汁

Dessert & Cheese

甜品及芝士

Vacherin Cheese

Vacherin Cheese from Les Frères Marchand, Gingerbread Toast

瓦赫林芝士

瓦赫林芝士、薑餅多士

Croffle with Salted Caramel, Normandy Milk Ice Cream

牛角酥窩夫配咸焦糖，諾曼第牛奶雪糕

2 Courses 兩道菜

每位 MOP 288 per person

(1 Appetizer, 1 Main)

(一道頭盤、一道主菜)

3 Courses 三道菜

每位 MOP 428 per person

(1 Appetizer, 1 Main, 1 Dessert)

(一道頭盤、一道主菜、一道甜品)

4 Courses 四道菜

每位 MOP 458 per person

(2 Appetizers, 1 Main, 1 Dessert)

(兩道頭盤、一道主菜、一道甜品)